



Weekend of May 9th, 2019

First Course:

Organic Hydroponic Mixed Greens,
Strawberries, Pickled Beets, Radish, Pecans, Goats Cheese, Strawberry Vinaigrette

or

Strawberry, Buttermilk, and Brioche Gazpacho with Crème Fraîche and Toasted Almonds

or

Looking Glass Creamery Ridgeline Cheese, Strawberry Membrillo, Kalamata Olive Tapenade, Crostini

Second Course:

Pan Seared Scallop, Lemon Ricotta, Pecan Cookie, Ramp-Pickled Strawberry

or

Pan Seared Ahi, Bamboo Shoot Salad, Scallion Oil, Pickled Daikon, Fried Vermicelli

or

Hen of the Woods Mushrooms Ravioli, Pea Soup, Bacon

Main Course:

Grilled Beef Tenderloin,
Roasted Fingerling Potatoes, Carrot Purée, Turnips, Asparagus, Oyster Mushrooms, Demi-Glace
We suggest Trefethen Double T Cabernet Blend, Napa, 2016 \$15/\$52

or

Pan Seared Pheasant Breast,
Carrot Soufflé, Pea Soup, Swiss Chard, Strawberry Gastrique
We suggest Picket Fence Pinot Noir, Russian River, CA 2016 \$11/\$40

or

Pan Roasted Domestic Lamb Chops,
Spicy Curried Chickpeas, Braised Swiss Chard, Pickled Golden Beet
We suggest Gouguenheim Malbec, Mendoza, ARG 2017 \$9/\$32

or

Pan Seared Wild Stripped Bass, Sea Urchin Risotto, Braised Cabbage, Crustacean Nage
We suggest Emmolo Sauvignon Blanc, Napa Valley, CA \$13/\$46

Dessert:

House Made Strawberry Ice Cream,
Candied Walnuts, Baked Meringue, Fresh Strawberries, Whipped Cream

or

Mango Crème Brûlée, Pecan Almond Biscotti

or

Chocolate Cremeux, Chocolate Tuille, Strawberries, Whipped Cream